

REDUCING THE RISK OF FOODBORNE ILLNESS: A STATE PERSPECTIVE

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RISK ASSESSMENT

- vs. RISK MANAGEMENT
- FORMAL RISK ASSESSMENT - VERY LITTLE
- 1000's OF RISK ASSESSMENTS EACH DAY
- 80 - 90% OF FOOD ESTABLISHMENT INSPECTIONS

BASIS FOR INSPECTIONS

- STATE LAWS BASED ON FD&C ACT
- CURRENT GOOD MANUFACTURING PRACTICE REGULATIONS
- EARLY VERSIONS OF FDA MODEL RETAIL & FOOD SERVICE CODES

SHIFT TOWARDS RISK-BASED (HACCP) INSPECTIONS

- RESPONSIBILITY OF FOOD ESTABLISHMENT OPERATOR - MITIGATING RISK
- ROLE OF REGULATOR - ASSURE THERE IS A PLAN TO EFFECTIVELY IDENTIFY, MONITOR & CONTROL FOOD SAFETY RISKS & ESTABLISHMENT IS OPERATING ACCORDING TO PLAN

TRANSITION FROM TRADITIONAL TO RISK-BASED

- ENORMOUS
- CULTURAL AND PROCEDURAL
- LARGELY INCOMPLETE IN NON-MEAT
FOOD AREAS

HACCP SYSTEM - REGULATOR'S NEEDS

- IMPROVED UNDERSTANDING OF UNDERLYING FOOD SAFETY PRINCIPLES
- IMPROVED FOOD-PROCESSING KNOWLEDGE
- IMPROVED INTERPERSONAL SKILLS

HACCP SYSTEM - ESTABLISHMENT OPERATOR'S NEEDS

The diagram features a teal background. At the top, the title 'HACCP SYSTEM - ESTABLISHMENT OPERATOR'S NEEDS' is written in white. The words 'ESTABLISHMENT OPERATOR'S' are enclosed in a blue oval, and 'NEEDS' is in a cyan oval. Below the title is a list of three items, each preceded by a grey square bullet point. The third item, 'WILL AND ABILITY TO IDENTIFY, MONITOR AND MANAGE FOOD SAFETY RISKS', has 'WILL AND ABILITY' highlighted in a red oval. Dashed lines connect the blue oval to the first two list items and the red oval to the third. A large 'X' is formed by a dashed blue line and a dashed red line crossing in the lower half of the slide.

- MORE KNOWLEDGE
- DIFFERENT KNOWLEDGE
- WILL AND ABILITY TO IDENTIFY, MONITOR AND MANAGE FOOD SAFETY RISKS

TRANSITION



The diagram features three colored ovals: a cyan one on the left containing the title 'TRANSITION', a blue one on the top right, and a red one on the middle left containing the word 'DICTATED'. Dashed lines connect these ovals to the list items: a cyan line from the title to the first item, a blue line from the blue oval to the second item, and a red line from the red oval to the third item. Additionally, a dashed cyan line connects the title to the third item, and a dashed blue line connects the blue oval to the first item.

- EVOLUTIONARY RATHER THAN REVOLUTIONARY
- DICTATED BY LARGE INVESTMENTS IN TIME, TRAINING AND CONSULTATION
- NECESSARY FOR CLEAR UNDERSTANDING OF REDEFINED ROLES, KNOWLEDGE AND SKILLS

MOVEMENT - UNEVEN AND UNCOORDINATED

- STATES LOOKING TO DEVELOP PARTNERSHIPS
- MOVE ENTIRE FOOD SAFETY SYSTEM TO RISK BASED FOUNDATION
 - INCREMENTALLY
 - STEADILY
 - SYSTEMATICALLY

RISK MANAGEMENT BY STATES

- 80 - 90% OF ALL INSPECTIONS
- FOODBORNE ILLNESS INVESTIGATIONS
- MAJOR FOOD SAMPLING DATABASES
- RECALLS OF VIOLATIVE FOOD PRODUCTS
- ENFORCEMENT, COMPLIANCE AND EDUCATIONAL ACTIVITIES

VISION

A diagram on a teal background. At the top left, a light blue oval contains the word 'VISION'. To its right is a large blue oval. Below the 'VISION' oval is a list of five bullet points. A red oval highlights the word 'INCORPORATE' in the second bullet point, and a blue oval highlights the word 'ALL' in the same bullet point. Dashed lines connect the 'VISION' oval to each of the five bullet points. A red dashed line also connects the red oval to the bottom of the list, and a blue dashed line connects the blue oval to the top of the list.

- NATIONWIDE, SEAMLESS, FULLY-INTEGRATED FOOD SAFETY SYSTEM
- INCORPORATE ALL FOOD SAFETY RESOURCES
- INVOLVE ALL STAKEHOLDERS
- ELIMINATE OVERLAPS AND GAPS
- SIGNIFICANTLY REDUCE INCIDENCE OF FOODBORNE ILLNESS

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NATIONAL FOOD SAFETY SYSTEM (NFSS) PROPERTIES

- COMMON VISION
- NATIONAL UNIFORM STANDARDS
- UNIFORM INSPECTIONS & ENFORCEMENT
- UNIFORM LABORATORY PRACTICES
- ADEQUATE TRAINING
- ENHANCED COMMUNICATIONS
- FEDERAL OVERSIGHT

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NFSS WORK PRODUCTS

- TEMPLATE OF ALL ROLES/RESPONSIBILITIES
- "FOOD SAFETY UNIVERSITY"
- MODEL FOOD SAFETY PARTNERSHIP
- OVERSIGHT MODEL TO AUDIT STATE INSPECTIONS
- GUIDELINES FOR COORDINATION OF MULTI-STATE/FOODBORNE OUTBREAKS

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NFSS WORK PRODUCTS (cont.)

- PILOT TO DEVELOP STANDARDS FOR E. coli O157:H7 SAMPLING/TESTING METHODS
- INFORMATION SHARING PILOT (eLEXNET)
- UNIFORM CRITERIA TO EVALUATE FOOD SAFETY PROGRAMS

STATE FOOD SAFETY TASK FORCES

- IDENTIFY, DISCUSS AND DESIGN REAL LIFE IMPROVEMENTS
- PROVIDE MECHANISM TO ROUTE INFORMATION TO AND FROM NFSS
- BROAD CROSS SECTION OF REPRESENTATION
- RAISE THE LEVEL OF COMFORT, TRUST & COMMUNICATION

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"BASELINE STUDY" OF FOODBORNE ILLNESS RISK FACTORS

- FOOD FROM UNSAFE SOURCES
- INADEQUATE COOKING
- IMPROPER HOLDING TEMPERATURES
- CONTAMINATED EQUIPMENT
- POOR PERSONAL HYGIENE

RISK COMMUNICATION

- DEVELOPMENT OF THE "FOOD SAFETY UNIVERSITY"
- "STATE HELPING STATES" INITIATIVE
- "GOOD AGRICULTURAL PRACTICES"
- "GOOD MANAGEMENT PRACTICES"
- DEVELOPMENT OF EFFECTIVE LIAISONS



A diagram on a teal background featuring three ovals: a cyan one at the top left, a blue one at the top right, and a red one at the bottom center. Dashed lines connect the cyan oval to the bottom right, the blue oval to the bottom left, and the red oval to the top right, forming a large 'X' shape.

CONCLUSION

"THINK GLOBALLY, BUT ACT LOCALLY"

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